



*Celebrating 21 years as Fifth Avenue's best Italian restaurant!*

## PRIMI

### RAVIOLI DI CASA (1995)

Homemade Butternut Squash Ravioli  
In A Sauce Of Sautéed Prosciutto, Tomato, Toasted Walnuts and Lemon 13.5

### ROASTED BEETS

Sorrento Citrus "Jam", Panna Fresca,  
Candied Walnuts, Micro Arugula 12.5

### TUSCAN BEAN SOUP (1995)

With Fresh Clams, Tomatoes And Escarole 8.5

### SHORT RIB MEAT BALLS

Tomato Sugo, Sunchoke Passatini, Drizzled Vincotto 12.9

### PENNE AI GAMBERI (1997)

Penne Pasta, Shrimp, Arugula, Sun-Dried Tomatoes, Citrus Sauce, Grated Romano Cheese 12.5

### BLACK MUSSELS (1995)

Sautéed Roma Tomatoes, Garlic, Parsley, Hearts Of Artichoke 13.9

### FRIED CALAMARI

With Gulf Shrimp, Zucchini And Cherry Peppers, Marinara, Citrus Aioli 13.5

## INSALATE

### MIXED CITRUS GREENS

Arugula, Garden Picked Herbs, Heirloom Tomato, Kalamata Olive and Sunflower Seeds  
Ask Your Server About Tonight's Dressings. 9.2

### GARDEN TOMATO SALAD

Mixed Baby Greens, Roasted Onions, Gorgonzola Cheese, Pine Nuts, Balsamic Dressing 10.5

### FRESH CUT ROMAINE

Dandelion Greens, Petite Lettuces, Black Pepper-Caesar Dressing, Fresh Tomato, Olives And Green Onion 9.5

### MELON WITH PROSCIUTTO

Fresh Figs, Micro Citrus Greens, Balsamic 12.5

### BUFFALO MOZZARELLA

Beefsteak Tomatoes, Basil, Extra Virgin Olive Oil 15.7

### STRAWBERRY AND ARUGULA

With Limoncello Soaked Raisins, Red Onion, Sunflower And Pumpkin Seeds  
Tossed In A Light Balsamic Vinaigrette 9.5

add on's: salmon 9.0 | shrimp (6) 5.5



# SIGNATURE PASTAS

## RIGATONI ARRABBIATA (2006)

With "Sunday Gravy", Pulled Beef, Basil And Parmigiana 23.9

## LINGUINI

Little Neck Clams, Roasted Cherry Tomatoes, "Verdi" Single Vineyard Olive Oil, Garlic, Micro Parsley 29.5

## SPAGHETTINI GAMBERI FRA DIAVOLO (2008)

Thin Spaghetti Tossed With Gulf Shrimp In A Slightly Spicy Tomato Sauce With Garlic, Trebbiano Wine, Hearts Of Artichoke And Spinach 27.5

## PAPPARDELLE WITH WILD BOAR BOLOGNESE

Roasted Balsamic Onions, Garden Picked Oregano 25.5  
(traditional beef bolognese available upon request)

## HOMEMADE CHEESE RAVIOLIS (1999)

Ricotta, Fresh Tomato Marinara, Parmesan, Basil 24.0

## ANGEL HAIR PASTA (1997)

Citrus Butter, Fresh Tomatoes, Garlic, Mozzarella Bocconcini, Sweet Basil 21.5  
Chicken +5.0 | Shrimp +6.5

## LASAGNA AL VEGETALI (1995)

Layers Of Fresh Vegetables With Roasted Tomatoes, Ricotta, Portabello Mushrooms, Spinach, Fennel, Sauteed Eggplant, Garden Squash. Topped With Pumpkin Seeds And Basil 22.9

## TORTELLONI (2002)

Sweet Sausage, Roasted Peppers And Homemade Short Rib Meatballs Tossed In A Homemade Marinara With Ricotta Stuffed Pasta And Parmesan Cheese 25.9

## FREDDO! (2005)

Fettucini Tossed In A Classic Sauce Of Reduced Cream And Black Pepper 21.5

Prosciutto & Peas +3.0 | Chicken +5.0 | Shrimp +6.5

## VITELLO

### VITELLO "DEL PRETE" (2007)

Sautéed Veal Scallopini, Italian Long Peppers, Homemade Sweet Fennel Sausage, Broccoli Rabe, Strozzapreti 29.5

### VEAL MARSALA (2003)

Veal Scallopini, Wild Mushroom-Marsala Wine Sauce, Tossed Linguini 29.5

### VEAL PICCATA (2001)

Scallopini Of Veal With A Light Pinot Grigio Sauce Accented With Fresh Lemon And Tossed Linguini 29.5

### VEAL ITALIAN MEATLOAF (1995)

With Parmesan Whipped Potatoes And Barolo Wine "Gravy" 23.5

## PESCE

### SPADA

Seared Swordfish, Eggplant Caponata, Fresh Tomato-Citrus Jus, Sambuca Risotto, King Crab Legs, Pistachios 29.5

### SALMONE

Seared Salmon, Butternut Squash, Cavatelli, Kale, Brown Sugar Butter Sauce with Praline Bacon and Tossed Citrus Greens 21.5 small / 28.5 large

## ENTREES

### BERKSHIRE BONE-IN PORK CHOP

With Rosemary, Lemon, Cherry Peppers, Crispy Potatoes, Sautéed Spinach, Marsala Wine Demi 38.5

### PARMIGIANA

Panko Parmesan Chicken Breast Stuffed With Black Pepper Ricotta with Fresh Tomato Suga, Tossed Linguini, Lemon and Arugula 24.5

### FILLETO CAPRESE

Sliced 7oz. Grilled Filet Of Beef, Fresh Buffalo Mozzarella, Ripe Tomatoes, Basil, Balsamic Sugo 37.5

### TUSCANO

Peppercorn Seared 12oz. NY Strip Steak With Sauteed Portobellos, Marsala Wine Sauce And Drizzled Balsamic Served With Crispy Potatoes And Grilled Red Onions 42.0

### MANZO (1999)

Grilled 7oz. Filet Of Beef, Gorgonzola-Parmesan Cheese Crust, Black Pepper Demi, Roasted Whole Garlic, Sautéed Fresh Spinach and Radicchio, Cherry Pepper Potatoes 42.0

ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.

PZDinner08.07.17